

♥ DELUXE WEDDING MENU ♥

Artichoke salad with mozzarella, stuffed tomatoes and an olive tapenade

Scallop terrine with smoked halibut and a light potato gratin

Game consommé with gnocchi and chervil



Breast of duck, roasted with orange marmalade and served with a potato rosti

Roast fillet of John Dory with leeks cooked in red wine

Wild mushroom gateau, hollandaise sauce and soy glaze



Tarte au citron, crème fraiche and raspberry coulis

Warm brioche pudding with white chocolate, rhubarb and vanilla pod ice-cream

Profiterole and chocolate cone



Freshly brewed tea or coffee with fondants

The bride and groom should select one starter, one main course and one dessert for all guests from the enclosed selection. Any vegetarian, special dietary requirements and children's menus can be catered for at prior notice. All main courses are served with a selection of market vegetables and potatoes.

♥UPGRADE MENU AVAILABLE♥

(SUPPLEMENT CHARGED £4 PER PERSON)

Plum tomato tart with passata, Parmesan Reggiano and wilted rocket leaf

Chicken consommé with marinated vegetables and Linguini

Three salmon terrine with rouille and corn marche salad



Peppered medallion of Irish beef fillet flambéed in Irish Whiskey and served with colcannon cake

Stuffed sole fillet with spinach, wild mushroom and Champagne

Chicken supreme stuffed with guacamole and smoked salmon



Orange and cardamom crème brulee

Mini baked Alaska with forest fruits



Freshly brewed tea or coffee with truffles

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♥UPGRADE MENU AVAILABLE♥

(SUPPLEMENT CHARGED £8 PER PERSON)

Ballotine of lobster wrapped in seaweed, wild rice and Brandy mayonnaise

Consommé of Game with gnocchi and sage

Caesar salad with pan fried King prawns



Roast stuffed prime lamb leg with branded apricots and spices of the Orient

Stuffed fillet of sea bass with crayfish and red pepper beurre rouge

Venison medallion with puree of parsnips and sweet potato



White chocolate and raspberry bavarois with a Champagne mousseline

Pancakes "crepes Suzette" with caramelized oranges and vanilla cream



Freshly brewed tea or coffee with petit fours

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♥EVENING FINGER BUFFET MENU♥

SUPPLEMENT CHARGE OF £15 PER PERSON
TO INCLUDE 4 CHOICES



*Selection of sandwiches on wholemeal or white bloomer to include:
prawn, egg mayonnaise and watercress, chicken, cheddar cheese and pickle, ham and
wholegrain mustard, cucumber and cream cheese, smoked salmon*

Smoked mackerel pate on crostini

Tortillas with avocado cream and various dips

Mini pizzas with assorted meat and vegetable toppings

Whole tail breaded scampi with tomato relish

Ground steak meatballs with oyster sauce

Sesame prawn toast

Breaded mushrooms with a chervil beurre blanc

Pastry basket filled with haddock, chives and cheese

Chicken Satay

Scrambled egg with smoked salmon on toasted wholemeal bread

Melon Parisienne wrapped in Parma ham with toasted Parmesan

Spicy deep-fried plantain with various dips

Hot mozzarella and tomato panini

